

# SEEDS AND PLANTS IMPORTED DURING THE PERIOD FROM OCTOBER 1 TO DECEMBER 31, 1910: INVENTORY NO. 25; NOS. 28883 TO 29327.

## INTRODUCTORY STATEMENT.

The present inventory includes the material collected during the period from June to September, 1910, by Mr. Frank N. Meyer, the only agricultural explorer in the field, who was exploring the region which lies along the Zerafshan Valley and in the vicinity of Samarkand, Tashkend, Old Bokhara, the oasis of Merv, Chartchui, Andijan, Guldscha, Terek-Dawan, Osh, Kostakos, Kizil-Kurgan, and Khokan in Russian Turkestan, and the cities of Kashgar, Kan-Shugan, Ulukshat, and Irkestan in Chinese Turkestan. Although Mr. Meyer was hindered from making several important side trips which had been contemplated, he still secured during his stay in this region 141 different specimens, some of which are of special importance. Among them is a hardy dwarf *Prunus* (Nos. 28943 and 28944) from the mountain slopes near Wishist at an altitude of 3,000 to 7,000 feet, which Mr. Meyer suggests may be of value in the breeding of bushy forms of the almond or as a stock for the almond in dry regions. Possibly the suggestion of an economic bush cherry may be realized by American breeders and Mr. Meyer's *Prunus prostrata* (No. 28945) and *Prunus microcarpa* (No. 28946) be utilized in the creation of such a fruit, while the various forms of *Prunus cerasifera divaricata* (Nos. 28948 to 28951 and No. 29224), called "Alitcha" in Turkestan, may be of distinct value to the plum breeders because of their early-fruited character, their remarkable productiveness, and their resistance to drought and heat.

The apricot growers of Turkestan grow varieties which have sweet instead of bitter kernels, which they use for confectionery purposes just as we do the kernels of the almond. Mr. Meyer has imported 11 varieties of these (Nos. 28953 to 28962 and No. 29223) and recommends that the whole subject of the utilization of apricot kernels be studied. This may resolve itself into a comparison between the price of the kernels as a source of prussic acid and their price as a table delicacy.